



## No Bake Pumpkin Pie

*Robert Hammond – The Kitchen at Honeyman Creek Farm*

Yield: One 9-inch pie or 8 servings

1 (9 inch) gingersnap cookie crumb crust  
1 (.25 ounce) package unflavored gelatin  
1 teaspoon ground cinnamon  
½ teaspoon ground ginger  
½ teaspoon ground nutmeg  
1/8 teaspoon ground cloves  
¼ teaspoon salt  
1 (14 ounce) can sweetened condensed milk  
1 teaspoon grated orange zest (optional)  
2 eggs, beaten  
1 (15 oz) can pumpkin  
2 cups lightly sweetened whipped cream

Prepare the gingersnap cookie crumb crust according to recipe directions and set aside. It should be completely cool before adding the filling.

In a heavy saucepan combine gelatin, cinnamon, ginger, nutmeg, cloves and salt. Stir in the condensed milk, orange zest if using, and beaten eggs, mixing well. Let stand one minute. Cook on low heat, stirring constantly, for about 10 minutes or until the gelatin dissolves and the mixture thickens. Remove from heat.

Stir in pumpkin, mixing thoroughly, and pour mixture into gingersnap cookie crumb crust. Chill for at least 4 hours before serving. Garnish with whipped cream just before serving.

***Chef's note: This pie can easily be made the day before it is to be served. For a lighter filling, fold 1 cup whipped cream into the filling.***